

## **Serial flour products having multi-flavor, multi-variety, and rich nutrition**

### **CROSS REFERENCE OF RELATED APPLICATION**

The present invention claims priority of a foreign patent application in the Peoples Republic of China having an application date of 08/05/2002 and an  
5 application number of 02266040.2.

### **FIELD OF THE PRESENT INVENTION**

The present invention relates to a serial of flour products having multi-flavor, multi-variety, and rich nutrition, and more particularly to the flour products that are able to renovate and replace the conventional ones.

### **10 BACKGROUND OF THE PRESENT INVENTION**

Regarding to the conventional flour products, varieties are rarely renovated, flavors remains unchanged, and nutrition is far from complete and perfect. In view of the current flour products such as steamed bun, meat stuffed bun, mooncake, cake, sweet dumpling, refection, instant noodle, noodle, and all  
15 Chinese refection, it is found that although there are a lot of varieties, the flavors have not changed much. Most of them only have natural, salty and/or sweet taste as before. Although sometimes there are some differences in terms of taste and nutrition, it depends on the changing of filings for example shrimp, meat of birds, or pork. It is becoming harder and harder for the taste of such flour products to  
20 meet the growing requirement of people for delicious food.

## SUMMARY OF THE PRESENT INVENTION

The main object of the invention is to renovate a taste of traditional Chinese flour products which only have natural, salty and/or sweet taste. A serial flour product having multi-flavor, multi-variety, and rich nutrition, is produced by adding a certain amount of juice, granules, fine granules, or powder of one or more flavor materials such as vegetables, fruits, sea foods, domestic birds, wild birds, plants, fungus, or condiments into dry, wet or fermented flour, and adding a certain amount of water and then producing a series of semi- or finished bean products. The product is able to be a composite material; the flavor thereof is able to be composite flavor; the nutrition is able to be composite nutrition; for a single new product, the flavor is able to be single-flavor and single-nutrition, or multi-flavor and multi-nutrition, or even composite flavor and composite nutrition; for the serial flour products, the flavor is able to be single-flavor and single-nutrition, or multi-flavor and multi-nutrition, or even composite flavor and composite nutrition.

Another object of the invention is to provide a combination of the flour products and a filling, such as meat granules, contained therein, which is single-flavor and single-nutrition, or multi-flavor and multi-nutrition, or even composite flavor and composite nutrition.

Another object of the invention is to provide a serial flour product having multi-flavor, multi-variety, and rich nutrition, which is produced by adding a certain amount of juice, granules, fine granules, or powder of more than one flavor materials, and then adding a certain amount of water or not.

## BRIEF DESCRIPTION OF THE DRAWINGS

Fig. 1 is a schematic view of one embodiment of the invention showing a process of the invention.

Fig. 2 is a schematic view of another embodiment of the invention showing  
5 another process of the invention.

## DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENT

Referring to Fig. 1, a serial flour products having single-flavor, multi-variety, and rich nutrition, are produced as following:

preparing a certain amount of flour;

10 adding a certain amount of juice, granules, fine granules, or powder of one flavor materials such as vegetables, fruits, sea foods, domestic birds, wild birds, plants, fungus, and condiments into the flour;

adding a certain amount of water and mixing;

producing a series of semi-finished product; and

15 producing finished product.

With reference to Fig. 2, a serial flour products having multi-flavor, multi-variety, and rich nutrition, are produced as following:

prepare a certain amount of flour;

adding a certain amount of juice, granules, fine granules, or powder of  
20 more than one flavor materials such as vegetables, fruits, sea foods, domestic birds,

wild birds, plants, fungus, and condiments into the flour;

adding a certain amount of water and mixing;

producing a series of semi-finished product; and

producing finished product.

5           The produced semi- or finished product is a novel food. It not only effectively improves the color, smell, and taste of such kind of bean products, but also adjusts the nutritious combination thereof, and also increases the quality and level thereof. It sets up a new generation of serial foods being convenient, useful, and various.

10           Compared with conventional flour products, the tastes and nutrition of the novel products are much improved and increased, keeping original natural, salty, and/or sweet taste thereof. A novel serial flour products having multi-flavor, multi-variety, and rich nutrition can be produced through combining different raw materials and flavor material.

15           More than one different flavor materials or the juice, granules, fine granules, or powder thereof are able to be mixed together to create a new combination. The product is able to be a composite material. The flavor thereof is able to be composite flavor. The nutrition is able to be composite nutrition. For a single new product, the flavor is able to be single-flavor and single-nutrition, or  
20 multi-flavor and multi-nutrition, or even composite flavor and composite nutrition. For the serial bean products, the flavor is able to be single-flavor and single-nutrition, or multi-flavor and multi-nutrition, or even composite flavor and composite nutrition.

One skilled in the art will understand that the embodiment of the present

invention as shown in the drawings and described above is exemplary only and not intended to be limiting.

It will thus be seen that the objects of the present invention have been fully and effectively accomplished. Its embodiments have been shown and  
5 described for the purposes of illustrating the functional and structural principles of the present invention and is subject to change without departure from such principles. Therefore, this invention includes all modifications encompassed within the spirit and scope of the following claims.